

BANQUET DINING

Share Plates

(a minimum of 2 courses must be selected)

SHARED ENTRÉE OPTIONS *All entrées served with oven fresh breads*

Select 1 from

1) Antipasto @ \$9.90pp

Honey ham, salami & prosciutto, with bocconcini, feta, olives & sundried tomatoes served with assorted breads, EVOO & balsamic

2) Cold Canapés *Select 3 from @ \$9.90pp*

Caramelised onion tarte tatin (v) | Tasmanian smoked salmon cream & dill mousse (gfa) | Chicken, mango & mint salsa cups (gfa)
Wild mushroom crostini w/ mascarpone & sherry vinegar (v) | Blue cheese, almond & caramelised onion (v)

3) Seafood @ POA

Exmouth king prawns (3pp), smoked salmon with red onion & caper relish, fresh oysters (2pp) served with lemon wedges, classic seafood sauce & assorted breads

SHARED MAIN & SIDES OPTIONS @ \$44pp

Select 2 x Mains / 1 x Potato / 2 x Sides / 1 x Salad

MAINS

Slow roasted loin of beef served with a confit of red onion & pan gravy (gfa)

Cajun-spiced roast beef served with a merlot jus (gfa)

Massaman beef - a mild curry in a sweet, sour sauce with potatoes & peanuts (gfa)

Beef bourguignon - baby onions, mushrooms, bacon lardons & red wine (gfa)

Lamb rogan josh - an aromatic tomato-based sauce with onion, garlic, ginger & spices (gf)

Chicken roulade with leek, walnuts & pecorino served with a creamy velouté

Camembert stuffed chicken wrapped in bacon & sage with a chardonnay jus (gf)

Moroccan chicken with apricot, almonds & chickpeas (gf)

Butter chicken - a rich, creamy North Indian curry (gf)

Roasted pork loin pocketed with smokey bacon & apple stuffing served with pan gravy (gfa)

Pork, chorizo & chickpea bake – a rich rustic Spanish dish (gf)

Sweet & sour pork

Tasmanian salmon, asparagus & king island brie wrapped in filo, topped with chive & white wine sauce

Butternut pumpkin, leek & sage wrapped in filo served with a roasted capsicum sauce (v)

Beetroot, broccoli & pine nut tart (v)

POTATO

Sautéed potatoes with cumin salt (gf; v) | Lemon butter baby chats (gf; v) | Scalloped potatoes (gf; v)

SIDES

Snow peas & carrot batons with toasted sesame seeds (gf; v) | Greens with almonds & lemon (gf; v) | Roasted root vegetables (gf; v)

Pumpkin, sweet potato & parsnip gratin (v) | Cumin roasted cauliflower, chickpeas & fresh herbs (gf; v) | Kashmiri pulao (v)

Roast butternut pumpkin & lentil curry (gf; v) | Vegetable Thai green curry (gf; v)

SALADS

Baby spinach, orange & almond salad (gf; v) | Roasted pumpkin, chickpea & salad greens (gf; v) | Quinoa, almond, olive & lemon salad (gf; v)

Cous cous, chickpea, orange & date salad (v) | Greek salad (gf; v) | Mixed garden salad (gf; v)

Please note - some Mains & Sides can be made Vegan on request - please speak with Cherry's office staff

BANQUET DINING

SHARED DESSERT OPTIONS @ \$9.90pp

Served with complimentary self-serve tea, coffee (table service also available POA)

Select 3 from

Macadamia & caramel mousse tarts (gfa) | Baked lemon cheesecake | Pistachio baklava | Éclairons | Lemon curd tartlets (gfa)
Jaffle waffle pots | Mini cakes (berry / red velvet / chocolate / carrot / banana caramel) | Petit bites (brownie / rocky road / lemon passion)

CHEESE BOARD @ \$15.00pp

Selection of Gourmet Cheeses such as Margaret River Cheddar, King Island Brie & King Island Roaring 40s Blue served with fig jam, dried fruit, nuts & crispbreads

Please note - Cheese types may change depending on availability at the time of your function, we would replace with a similar cheese.

INCLUSIONS

Menu prices include:

- Viewing of venue and on-going consultancy as required
- Dietary meals - if advised in advance of the actual number to cater for, a vegetarian or special dietary required main meal will be available.

Please note - some menu options may not be suitable due to the kitchen facilities available to us at your venue.

Our staff will advise accordingly.

ADDITIONAL COSTS

SERVICE STAFF

Staff requirements are determined on an individual function basis, and depend on the number of guests and courses - our office staff will advise the relevant cost for your function.

Delivery fee to drive from Cherry's to site & back @ POA

CROCKERY, CUTLERY AND TABLE ACCESSORIES

Crockery, cutlery, napkins (3 ply or linen) and table accessories (salt & pepper cruets, butter dishes) are determined on an individual function basis, and depend on the number of guests and courses - our office staff will advise the relevant cost for your function.

ROOM SETUP

Erecting of tables and chairs and dressing tables prior to the function can be quoted on request.

EQUIPMENT

Depending on the venue facilities, additional equipment may be required to conduct a Banquet Menu.

A site visit by Cherry's Catering will determine this, and additional costs will be quoted accordingly.

For example, if outdoors a kitchen marquee would be required.

Food Allergy Information At Cherry's Catering, we believe every guest deserves to enjoy fresh, made-from scratch food served in abundance. If you or any of your guests have an allergy or dietary restrictions, please inform us, and we will be happy to accommodate your needs.

Disclaimer Whilst every effort is made to accommodate your dietary requirement, because of the way our products are handled by us and our suppliers, 100% exclusion of items such as gluten, nuts, seeds and other allergens cannot be guaranteed and may contain traces of these elements.

Minimum guest numbers apply - our office staff will advise these details at the time of your enquiry.

Prices include GST and are valid from 16 July 2019 however are subject to change without notice. Conditions apply - Bookings subject to availability.